

## #46 Stout

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **47**
- SRM **36.2**
- Style **Foreign Extra Stout**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

### Steps

- Temp **65 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **19.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (30.3%)	79 %	5
Grain	Strzegom Pszeniczny	3 kg (45.5%)	81 %	6
Grain	Słód Cookie Viking Malt	0.5 kg (7.6%)	72 %	50
Grain	Słód Brown Thomas Fawcett	0.5 kg (7.6%)	70 %	200
Grain	Czekoladowy ciemny VM	0.6 kg (9.1%)	68 %	1200

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	34 g	60 min	4 %
Boil	Mosaic	30 g	30 min	10 %
Boil	Mosaic	30 g	10 min	10 %
Aroma (end of boil)	Mosaic	20 g	5 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	500 ml	Fermentis